

WELCOME TO AWARD-WINNING
**STONY BROOK
CAMPUS DINING**







A MESSAGE FROM OUR EXECUTIVE DIRECTOR

Welcome to Stony Brook University's Award Winning Dining program. At Stony Brook University, our diverse and vibrant campus community enjoys a dining program that offers expertise in culinary arts, wellness, buying local foods, using fresh ingredients, and preparing healthy sustainable menu options.

We proudly serve 25,000 meals a day in two dine-in (all-you-care-to-eat) locations, two convenience stores and ten retail restaurants with a variety of grab and go meals that can be enjoyed anywhere, anytime. There are multiple meal plan options to fit any lifestyle and we are open 20 out of 24 hours a day, 7 days a week.

Our Heritage Month programs, Global Nights, and Visiting Chef Series provide a premier dining experience that offers learning opportunities where different cultures come together and celebrate the rich diversity of the campus. We want students to enjoy the comfortable flavors of home, but also have a chance to try new cuisines.

We take food allergies and special dietary needs seriously and offer allergen friendly dining stations at dine-in, free nutrition counseling for students with our on-staff registered dietitian and healthy menu choices with plant-based proteins, whole grains, and sustainable seafood options.

We are proud partners with CulinArt, a division of Compass Group and want to exceed your expectations every day!

Sincerely,

Van Sullivan

A handwritten signature in black ink, appearing to read 'Van Sullivan', with a stylized, flowing script.



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JUST THE FACTS



25K

MEALS SERVED DAILY

2 DINE-IN LOCATIONS **10** RETAIL LOCATIONS



150K+

SQUARE FEET OF FACILITIES

3 PERMACULTURE GARDENS **1** FREIGHT FARM



8K+

MEAL PLANS SOLD PER SEMESTER TO RESIDENTIAL STUDENTS



20/7

**OPEN 20 HOURS PER DAY
7 DAYS A WEEK**



15K+

ON CAMPUS EVENTS CATERED PER YEAR



150+

VENDING MACHINES

3 FULL RETAIL MARKETPLACES **4** MINI-MARKETS



37K+

POUNDS OF FOOD WASTE COMPOSTED ANNUALLY



30+

LOCAL FARMS SOURCING FROM A 250 MILE RADIUS

AWARD WINNING DINING PROGRAM

The **Faculty Student Association (FSA)** at Stony Brook University is the proud recipient of the **2019 Edwin R. Golden Award for Inclusive Excellence** from the *National Association of College Auxiliary Services (NACAS)* for acknowledging the need for attention to issues of cultural diversity. This award recognizes our outstanding campus leadership, activities and programs that promote cultural awareness and inclusion. This year's program was a Black History Month celebration with James Beard Foundation award winner and celebrity chef Kwame Onwuachi from BRAVO's "Top Chef," where we combined food and culture with a flavor-forward kickoff event that highlighted the residential dining program.

Long Island Business News (LIBN) awarded FSA the **2019 Real Estate, Architecture and Engineering Award for Top Education Renovation**. LIBN honors those who help create and build Long Island's future, recognizing dynamic and successful leaders in the commercial real estate community. Our top education renovation this year was the Market at West Side which focused on meeting the needs of our students and setting the standard for excellence in higher education retail locations.

The *National Association of College and University Food Services (NACUFS)* awarded FSA the bronze **2019 Sustainability Award for Outreach and Education**. NACUFS recognizes and honors member institutions that have demonstrated outstanding leadership in the promotion and implementation of environmental sustainability, specifically as it relates to campus dining operations. This award supports the globally accepted triple bottom line philosophy, a method of evaluating operational performance by measuring financial success as well as environmental sustainability and social responsibility—also known as "people, planet, profit."

Each year, *Food Management*, a national and widely respected publication that features trends and best practices in the foodservice industry, honors the most innovative operations in the country. This year, the Faculty Student Association (FSA) took the grand prize for **Best Convenience Retail Concept for Jasmine Market**, a brand new 550-square-foot store located in the Charles B. Wang Center featuring more than 100 new international grocery items, snacks and Pan Asian beverages.





2019 National Sustainability Award for Outreach and Education



2019 NACAS Edwin R. Golden Award for Inclusive Excellence



2019 Best Convenience Retail Concept at Jasmine



2019 Real Estate, Architecture and Engineering Award for Top Education Renovation-Market at West Side

CAMPUS DINING LOCATIONS



📍 EAST SIDE DINING

Breakfast, lunch, dinner, late night and weekend brunch are available at this dine-in all-you-care-to-eat venue. Six retail restaurants and the Emporium convenience store are available.



📍 WEST SIDE DINING

Breakfast, lunch, dinner, late night and weekend brunch are available at this dine-in all-you-care-to-eat venue. The Market at West Side convenience store offers groceries, sandwiches, snacks and coffee.



📍 JASMINE/MARKET

An international food pavilion offering Korean, Indian, and Chinese cuisines, international market with hundreds of grocery items, made-to-order sushi and sashimi and a tea bar.



📍 ROTH FOOD COURT

A retail dining location which offers made-to-order stations such as stir-fry and ramen, zoodles and homemade pasta, create-your-own omelets, customizable burgers and sandwiches, and Subway. Hot grab n' go entrees and comfort-style sides, sandwiches and salads are also available.



📍 HDV/GLS CENTER

Bagels and Sandwiches: Freshly baked bagels, assorted spreads, bagel sandwiches and pizza bagels.

Seattle's Best Coffee: A local favorite.

Hershey's: Hand-dipped ice cream cups, cones, sundaes, shakes.



📍 STARBUCKS™

MELVILLE LIBRARY, ROTH FOOD COURT, UNIVERSITY HOSPITAL

Full line of **Starbucks™** hot and chilled espresso beverages and Teavana tea, frappuccinos, seasonal and specialty drinks, traditional Starbucks™ food menu for breakfast, lunch, dinner and snacking.

Convenient pre-order available, download the **GET mobile app** today!

Mobile Starbucks™ Truck: Located at the SAC Bus Loop.



📍 AVENUE C TABLER MARKET, LIFE SCIENCES, SCHOOL OF DENTAL MEDICINE CAFE

Avenue C: A new self-checkout micro-market offering coffee, fresh food choices, as well as Halal, Kosher and Vegan options. **Tabler Market** accepts Dining Dollars; **Life Sciences and Dental Cafe** accept Wolfie Wallet.



📍 SAC FOOD COURT

Enjoy made-to-order breakfast sandwiches, bagels, fresh fruit, yogurt and coffee. Grill, soup, sandwiches, sushi, pizza and Italian specialties, salad bar and deli. New made-to-order stir-fry and burrito stations this semester!

📍 SAC MARKET - COMING SOON!

Argo Tea bar bringing teas from growers around the world. Build a healthy salad at Craft Salads and Bowls. The new mini-market will offer sandwiches, salads, healthy snacks and bottled beverages.



EAST SIDE DINING

East Side Dining offers a dine-in (all-you-care-to-eat) venue, the Emporium convenience store and six retail restaurants.

Students can attend Global Nights and our Visiting Chef Series to enjoy international cuisines! Dine-in offers made-to-order omelets and hot breakfast, salad bar, pizza, pasta, grill station, soups, deli, desserts and more. Freshly prepared, premier entrées are always available at the International Market and Chef's Table stations.

In addition to dedicated Halal and Kosher retail restaurants, dine-in offers Halal protein options at the Chef's Table and students can order a hot Kosher meal online 24 hours in advance to pick up at dine-in and eat with friends.

Vegan and vegetarian options are offered throughout dining venues and dine-in offers an Oasis station which is free from the eight common allergens.

The Emporium offers sandwiches, salads, snacks and beverages in addition to non-food items such as shampoo, toothpaste and other toiletries that can be purchased using Wolfie Wallet.



URBAN EATS

Urban Eats Deli, Grill and Street Foods: Made-to-order deli sandwiches and wraps. Burgers, garden burgers, grilled chicken, curly fries, mozzarella sticks and more. Vote for your favorite Street Foods to help decide the menu each week. Street Foods include empanadas, street tacos, mac and cheese bowls, poke bowls and more!



HALAL AND KOSHER

Halal NY: offers American and International infused menus with tandoor oven cooking, chicken wings, plus authentic Greek recipes with gyro, falafel, chicken, shawarma, salad, zoodles, tabbouleh, hummus, baba ganoush, fries, and naan.

Delancey Street Kosher Deli: New York-style glatt Kosher deli menu, grill favorites, soups, sides and salads.



ISLAND SOUL

A much-loved authentic Caribbean concept by Jamaican Cafe featuring jerk chicken, oxtail, curry goat, wings, rice and peas, fried plantains and rasta pasta!



HEALTHY BY NATURE

Fresh, simple whole foods prepared with clean, healthy ingredients. Customize your juice or smoothie with a choice of fresh, natural fruits and veggies or choose from the curated menu. Try the new Aloha smoothie, breakfast, grain and broth bowls!





WEST SIDE DINING (a nut-sensitive facility)

West Side Dining offers a dine-in (all-you-care-to-eat) venue that is nut-sensitive and the Market at West Side convenience store.

Each week students can attend Global Nights and our Visiting Chef Series to enjoy international cuisines! Dine-in offers made-to-order omelets and hot breakfast, salad bar, pizza, pasta, grill station, soups, deli, desserts and more. Freshly prepared, premier entrées are always available at the International Market and Chef's Table stations. Enjoy authentic Asian cuisine at the Golden Bowl.

Vegan and vegetarian options are offered throughout dining venues and dine-in offers an Oasis station which is free from the eight common allergens.

Halal protein options are available at Bob's Grill and students can order a hot Kosher meal online 24 hours in advance to pick up at dine-in and eat with friends.



MARKET AT WEST SIDE

Offering a variety of grab n' go food and beverages including healthy snacks and local Long Island products as well as health and beauty aids. It also offers cooking essentials such as cookware and grocery items, addressing the needs of students living in apartments and cooking buildings.



LONG ISLAND LOCAL

Fresh local produce, North Fork chips, Tate's Cookies, Doug's Lemonade, Lucky Lou's rice pudding, and Lucy's Gluten Free Cookies.



GROCERY STAPLES

International grocery items, bottled beverages, energy drinks, milk, pasta, soups, condiments, snacks, candy, ice cream, cookies, trail mix, peanut butter, granola bars and so much more.



GRAB N' GO

Hot Grab n' Go: Meals from Fuze Pan Asian, Tuscan, Chef's Table. Additionally you can purchase fresh sandwiches, salads and sushi.

Good-To-Go: Daily breakfast bagel bar and Mediterranean salad bar, fruit cups and protein packs

Fuel Up: with coffee, tea, and Nitro Cold Brew.





ROTH FOOD COURT

Overlooking Roth Pond is Roth Food Court, a retail dining location which offers made-to-order stations such as stir-fry and ramen, zoodles and homemade pasta, create-your-own omelets, customizable burgers and sandwiches, and Subway™.

With the new meal exchange add-on option, students can enjoy retail concepts at Roth using a meal swipe.

Starbucks™ is located on the lower level of Roth Food Court.



BRUNCH ALL DAY

Create-your-own omelet or burrito, egg sandwiches, and signature series specials.



FUZE PAN ASIAN EXPRESS

Create your own stir-fry and choose white or brown rice or lo mein, protein, veggies and sauce. Signature series specials are offered daily.



TUSCAN

Italian entrées and sides, flatbread pizza, hero and panini sandwiches, create-your-own pasta bowl with handmade pasta and zoodles, plus signature series specials.



SMASH N'SHAKE

Smashed and veggie burgers, grilled cheese, chicken sandwiches/tenders, seasoned shaker fries, milk shakes, traditional/boneless chicken wings, lettuce wraps, and freight farm salads.





JASMINE

Since its inception in 2002, the 8,300-square-foot Jasmine Food Court has been a dining location that showcases the rich diversity of our campus and promotes multicultural learning. Jasmine services more than 15,000 customers each week and has become a destination for fresh, authentic Asian foods, including Korean, Chinese, Indian, live cooking at the Hibachi Grill, made-to-order sushi, sushi burritos, poke bowls, and a wide assortment of flavored teas, bubble teas and baked goods at the Teahouse.

Through collaborations with academic departments, student groups, and community organizations, guests enjoy a multifaceted, intellectually sound, and humane understanding of East Asian cultures, and their relationship to other cultures. Special events such as Diwali, Holi, and Lunar New Year combine food and entertainment with performances from student organizations.



INTERNATIONAL MARKET

Over 100 different international grocery items, Indian retail snacks, Asian beverages, packaged snacks, bottled beverages and homemade Korean sauces. One of the shining stars of the Jasmine Market is the Korean style grab n' go fresh offerings that include fresh kimchi and dried squid.



SUSHI AND CHINESE

Sushi Do: Made-to-order hand rolled sushi, sushi burritos, poke bowls and bento boxes.

Chinese: Rice and noodle bowls, fried dumplings, spring rolls, miso soups and original chicken wings.



KOREAN AND INDIAN

Korean: Bibimbap, DupBap and GookBab, Katsu Chicken.

Indian: Hibachi Station, Egg Curry, Oven Fried Naan, Tikka Masala.



TEA HOUSE

Bubble tea, cheese tea, hot coffee/tea, iced tea infusions, and tea infused scones, muffins, cupcakes and tea cookies. Try the yummy macarons in flavors such as rose lychee, matcha tea, wedding almond, espresso and more!



GET CONNECTED

CAMPUS CARD APP

The Stony Brook University **meal plan** and Wolfie Wallet app gives you the ability to **manage your funds** on your ID card anywhere, anytime. You can also view locations for on campus merchants, vending snack machines and more!

- Check Your Balance
- Add Money
- Report Your Card Lost
- View Transaction History

Download the app today!





CAMPUS DINING MAP

- | | | |
|---|---|-----------------------------|
| 1. WEST SIDE DINING*  | 2. HDV/GLS CENTER | 3. ROTH FOOD COURT |
| 4. TABLER MARKET | 5. JASMINE/MARKET | 3/6. STARBUCKS |
| 7. SAC FOOD COURT | 8. SAC MARKET
<i>Coming soon!</i> | 9. EAST SIDE DINING* |



MEAL PLAN OPTIONS

Stony Brook University meal plans offer great value, variety, and convenience! With a vast number of dining locations and convenient hours, students can connect, refuel, and save time and money. Plus, all purchases made with dining plans are sales tax-free! We offer flexible dining plans for resident and commuter students. Unlimited meal plans include unlimited swipes to dine-in (all-you-care-to-eat) locations, dining dollars for retail locations and guest passes to bring a friend or family member to dine-in.

The new commuter meal plans offer bonus dining dollars and meal swipes for dine-in so students get more value than the price of the plan. Dining dollars rollover from fall to spring so students have the entire academic year to use them. Students can upgrade their meal plan at anytime and downgrade during the first two weeks of the semester. All meal plans end on May 22, 2020.

For meal plan requirements and frequently asked questions please visit our website at stonybrook.edu/mealplan.

MEAL PLAN TERMINOLOGY

DINE-IN LOCATIONS

- Use a meal swipe at East Side or West Side dine-in and stay as long as you'd like!
- Try as many food options as you wish from all of the food platforms
- Continuous service from morning to night

IF YOU LIVE IN ROTH OR TABLER QUAD ...

- You can use one meal swipe per day at Roth Café for a preset retail menu option

TAKE-OUT AT DINE-IN

- You can use one meal swipe per day for take-out in lieu of a meal at dine-in

RETAIL LOCATIONS

- Use Dining Dollars to dine on the go
- Retail locations only accept Dining Dollars, cash, credit, Wolfie Wallet

DINING DOLLARS

- Included with all unlimited meal plans
- Equivalent to \$1
- Add additional dining dollars any time



BENEFITS OF THE MEAL PLAN



Swipe, Eat, Enjoy

Swipe your ID card and enjoy “All You Care to Eat” options at East Side Dining and West Side Dining dine-in locations. Students living in Roth and Tabler with unlimited meal plans receive one meal exchange per day at Roth Food Court.



Allergen Friendly

Dine-in locations accommodate special dietary needs plus all students can receive free nutrition counseling.



Fresh And Healthy Choices

Healthy options throughout campus and the opportunity to try diverse menu offerings.



Flexible Dining Dollars

Use the flexible dining dollars on your ID card to dine on the go at:

- Roth Food Court
- Jasmine Asian Food Court and Market
- Student Activities Center (SAC) Food Court
- East Side Dining retail food concepts + Emporium
- Market at West Side



Eat, Study, Socialize

Use your guest passes included with your meal plan to bring a friend or visiting family member to dine-in locations.



Take Food To Go

You can choose the take-out option at either dine-in location once per day.

FIRST YEAR MEAL PLANS: NEW AND TRANSFER STUDENTS

The following plans offer **unlimited** visits to dine-in locations and **one take-out meal per day**.

Wolfie *Standard* Plan

\$2,598 per semester

Unlimited Meal Swipes
includes **6 Dine-In Guest Passes**
and **50 Dining Dollars**

If you do not select a plan, you will be placed on this plan. You can upgrade your plan at any time or add additional dining dollars.

Wolfie *Plus* Plan

\$2,804 per semester

Unlimited Meal Swipes
includes **8 Dine-In Guest passes**
and **250 Dining Dollars**

Recommended for international and out of state students residing on campus during break periods when dine-in locations are closed.

Wolfie *Premium* Plan

\$3,061 per semester

Unlimited Meal Swipes
includes **10 Dine-In Guest Passes**
and **500 Dining Dollars**

Recommended for student athletes.

RETURNING STUDENTS: RESIDENT MEAL PLANS

Returning resident students may select unlimited meal plan or any of the plans below.

48 Block Meals +

\$2,225 per semester

48 Dine-In Meal Swipes
1,150 Dining Dollars

Approx. 6 meals per week
at retail locations

80 Block Meals +

\$2,260 per semester

80 Dine-In Meal Swipes
850 Dining Dollars

Approx. 4-5 meals per week
at retail locations

160 Block Meals +

\$2,346 per semester

160 Dine-In Meal Swipes
250 Dining Dollars

Approx. 2-3 small meals per week
at retail locations

1645 Dining Dollars

\$2,237 per semester

1,645 Dining Dollars

This plan is better suited
for students who reside
in cooking buildings

Students on an unlimited meal plan can choose the add on meal exchange option.

Add On Meal Exchange: *Use to purchase a preset menu option at retail locations*

16 meals \$100

only \$6.25 per swipe

34 meals \$200

only \$5.88 per swipe

52 meals \$300

only \$5.75 per swipe

COMMUTER/APARTMENT MEAL PLANS

Flexible options for students on the go!

COMMUTER/APT. 900

900 Dining Dollars

+100 BONUS Dining Dollars
+10 BONUS Dine-In Meal Swipes

\$900 Per Semester

Best Value!

COMMUTER/APT. 600

600 Dining Dollars

+60 BONUS Dining Dollars
+5 BONUS Dine-In Meal Swipes

\$600 Per Semester

COMMUTER/APT. 300

300 Dining Dollars

+30 BONUS Dining Dollars

\$300 Per Semester



HERITAGE MONTH EVENTS

Diversity at Stony Brook University is valued, desired, and integral to our success as an institution of higher education. Multicultural awareness, knowledge, and skills are essential to creating a just, open, and supportive campus climate where students have a strong sense of belonging and all members of the campus community feel welcome.

The Faculty Student Association (FSA) brings together exciting collaborative programs, services, learning experiences, and opportunities with guest chefs and authors that develop culturally relevant meals along with student performances to celebrate diversity and promote greater inclusion for all members of the Stony Brook University campus!



Chef Walter Whitewater and Lois Ellen Frank cooking for Native American Heritage Month.



Chef Fred Long at Hispanic Heritage Month



Chef Kwame Onwuachi at his book signing for Black History Month.



Food Network Chef Aarti Sequeira cooking for Asian Pacific American Heritage Month.



TEACHING KITCHEN

Teaching Kitchen is a hands-on culinary experience where students can explore food, learn cooking skills and nutrition in an engaging and collaborative environment.

This pop-up kitchen is used to offer free culinary classes that teach students how to prepare and cook delicious meals, where the meals come from and the impact on their bodies, communities and the environment. Students can enter to win a seat at Teaching Kitchen with celebrity chef guest appearances too!



Chef Jehangir Mehta cooks a root-to-stem meal with students.



NUTRITION, HEALTH AND WELLNESS

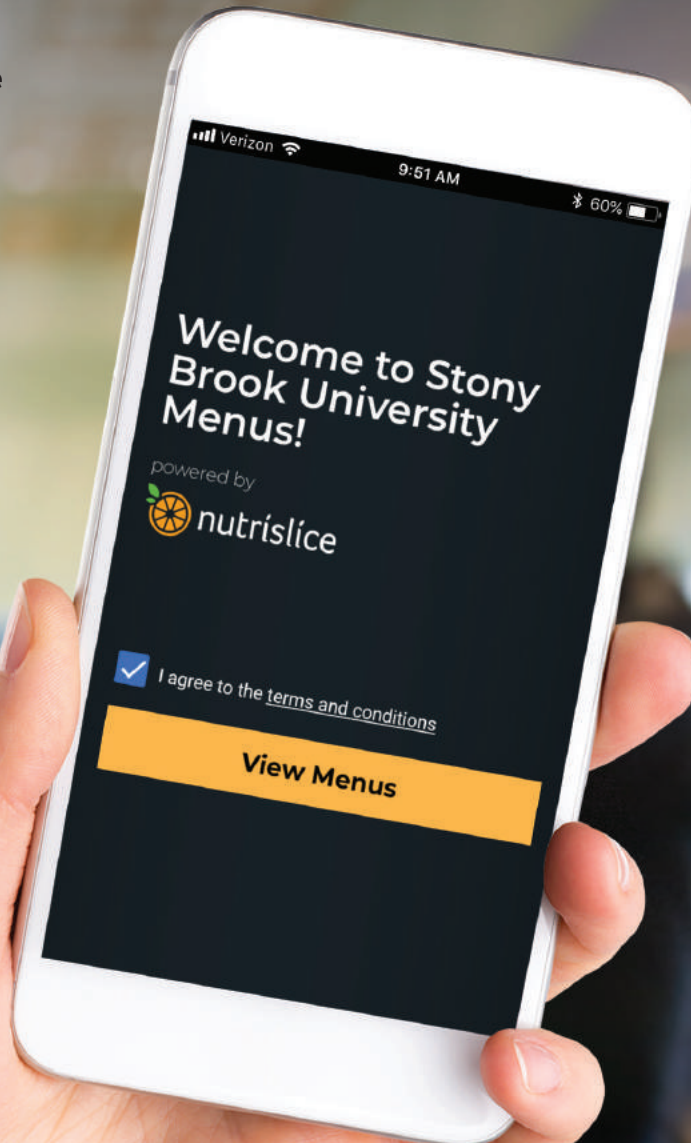
Calories are listed on all menu signage at the location. All other nutritional information is listed via Nutrislice on the website and app and includes serving size, calories, total fat, saturated fat, iron, vitamin C, cholesterol, sodium, total carbs, dietary fiber and protein.

Allergen information can also be filtered using the Nutrislice app. Specific foods can be identified that contain the eight common allergens - milk, egg, wheat, soy, peanuts, tree nuts, fish and shellfish so students with allergies can avoid these options. The app also identifies other dietary needs such as vegan, vegetarian and Halal items.



nutrislice

- **Save Time, View Menus Before Going to the Dining Location**
- **Apply Filters for Your Preferences**
- **Find Nutrition Content**
- **Special Event and Theme Night Notifications**



DIETARY NEEDS

EW

Eat Well: Creations incorporate whole, naturally flavorful and nutritious foods prepared with healthful cooking methods.

V

Vegetarian Offerings: Contain no meat, fish or poultry, nor any meat products such as soup base.

VG

Vegan Offerings: contain no meat, fish, eggs, milk or other animal-derived products such as honey.

Kosher Meals: Available upon request at both dine-in locations or students can customize their meal by ordering 24 hours in advance online.

Delancey Street Kosher Deli: Retail dining located at the Emporium at East Side Dining

Halal Options: Available at both dine-in locations.

Halal NY: Retail dining located at East Side Dining

Oasis Grill & Oasis Station: Offers a menu at dine-in without the 8 major allergens or gluten.



MEET THE DIETITIAN

Laura Martorano, MS, RD, CDN
FREE nutrition counseling to all students!

Laura Martorano, the CulinArt Registered Dietitian, has been practicing as a RD for the past six years. Laura has experience providing nutrition counseling, implementing menu planning and providing medical nutrition therapy. She assists individuals who require basic nutritional counseling as well as those who have various diseases and/or gastrointestinal disorders.

Laura's goal is to promote nutrition and wellness to the students on campus. She is available to help them to reach their nutrition goals throughout the school year. Laura hosts multiple events such as Wellness Wednesday tablings, Teaching Kitchen, dining tours and nutrition workshops.

She is eager to work with many students on campus to promote a healthy, nutritious lifestyle.

Questions about dietary needs and food allergies?
Email: Laura.martorano@stonybrook.edu
Phone: 631.632.9979





OUR APPROACH TO SUSTAINABILITY

From operating an automated hydroponic farm, to purchasing seasonal produce from over 30 local farms to reducing food waste, FSA and Campus Dining strive to provide an exceptional dining experience that is environmentally responsible.

The lessons learned with all of our sustainability initiatives are that each small step helps grow the program exponentially through partnerships with campus departments and student groups to make Stony Brook University a greener campus.



FREIGHT FARM

The Freight Farm is an all-weather steel constructed freight container that has been converted into an automated hydroponic farm. The farm's system works to create perfect growing conditions for plants through red and blue grow lights and programmable dosing of nutrients. Year round, we grow delicious, nutritious, leafy greens without sunlight, soil or pesticides.

Freight Farms not only provides students with the experience of eating the food they grow while enhancing their knowledge of sustainable agriculture, but also offers experiential learning outside of the classroom. The Freight Farm is operated by students, grows about 800 heads of Bibb lettuce each week and most recently harvested radishes, which are then served in the dining halls, making this operation as hyperlocal as it gets!



PERMACULTURE GARDENS

FSA worked with seniors in the Sustainability Studies Program to analyze the proposed garden sites, research campus gardens around the country, and work to understand the opportunities and challenges to designing, building and operating a successful campus garden. Our cutting-edge sustainability program converts underused grass lawns on the campus into edible, low-maintenance, and easily replicable gardens. Sustainability Studies students volunteer their time to build raised beds and weed the gardens before planting in early spring.



REDUCE, REUSE AND RECYCLE

The Waste Not program is a tool that tracks, measures, and reduces food waste by focusing on production waste, over-production, and unused/out of date inventory. In the United States, 40% of all food produced is sent to landfills. The food degradation process in landfills forms methane, a greenhouse gas around thirty times more potent than carbon dioxide. Campus Dining implemented this program to reduce waste by analyzing the products we purchase and how much is produced per meal period.

Our campus composting system is thriving as well. The compost created is used in the landscaping and flower beds throughout campus. Dining service employees first separate biodegradable waste from other kitchen waste. Three times a week, it is transported from the campus kitchens to the composter. Volunteers then mix the food waste with coffee grinds and the bulking agent and send it to the aerobic compost vessel.



REDUCING PLASTIC

This is our second year offering the reusable takeout container program to reduce plastic waste on campus and the program is now offered at three dining locations. Campus Dining ordered over 5,000 containers, and we are replenishing the racks often to fill the need.

Another green initiative on campus is the implementation of reusable bags. Campus Dining no longer uses plastic bags at any of the retail locations on campus. Reusable tote bags are available for purchase at the East Side Dining Emporium and the Market at West Side convenience store.

Plastic straws end up in the ocean primarily when left on beaches, from littering or they are blown out of trash cans, boats or vehicles. Plastic straws end up in landfills, crowding them and adding unnecessary waste. It is estimated that in the United States, five million single-use plastic straws are used every day. We have eliminated plastic straws from dining locations. We recognize that there are people with disabilities that need straws, so straws are only available upon request.



LOCAL SOURCING

Buying local helps us reduce transportation costs and exhaust emissions. Our sustainable dining program sources over 50% of our produce from local farms. To bring the freshest produce to campus, we source locally whenever available and in season.

In addition, we offer cage-free eggs, eco/fair trade coffee, antibiotic free chicken, and turkey, rBGH free yogurt and milk, and sustainable seafood from the Monterey Bay Aquarium's Seafood Watch program.

Some of the core items sourced locally include produce, dairy, fresh bakery items, juices, water, coffee, pizza dough, beef and poultry, seafood, dressings, pastas and snacks. These local (within 250 miles) and regional (within 400 miles) ingredients are always sourced as a first choice, in order to support small and mid-sized American family farms.



MAKE AN IMPACT: GIVE CLEAN WATER, TRACK YOUR FOOTPRINT AND STAY HYDRATED

Small actions can have a big impact. The Office of Sustainability and FSA have partnered to launch a sustainability program called Fill it Forward. The Fill it Forward program offers free cup tags to students to promote sustainability, hydration and philanthropy.

When a Fill it Forward tag is scanned with the app, users help give a symbolic 'cup of clean water' that is equivalent to a minimum \$0.02 donation from Cupanion. These individual actions add up quickly and as project milestones are achieved, Cupanion sends donations to their charitable partners who specialize in clean water initiatives.

Since its inception, in six short months, about 2,000 disposable cups have been prevented from going into landfills, which reduces plastic from polluting our oceans and helps to give clean water to those in need through Cupanion's partnership with WaterAid.



Stony Brook University

FSA Services Office • East Side Dining
(631) 632-6517 • stonybrook.edu/mealplan

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